A Night With Josephine & Santo

10/30/99

The Glass Onion

RESTAURANT

909 East Main Road • Middletown, Rhode Island 02842 • 401-848-5153
Dinner Menu

Appetizers
Soup du Jour – cup $2.95 bowl $3.50
New England Clam Chowder – cup $3.25 bowl $3.95
Glas of "Onion" Soup – $3.50
Melted Swiss cheese and chutney
Caesar Salad with Grilled Brochetta – $5.95
Onion Jam – $4.25
A tantalizing treat. Sweet shallots and onions caramelized and served with toast points
Baked Nachos – $6.95
Flour tortilla chips topped with jalapenos, black olives and Monterey Jack cheese served with sour cream and red pepper salsa
Clams on the Half Shell – $5.95
Fresh harvests from the sea served with cocktail sauce
Clams Casino – $6.95
Little necks baked with seasoned bread crumbs, and topped with crispy bacon
Calamari – $6.95
Deep fried then tossed in garlic, olive oil, pepper rings and black olives

Lighter Fare
Grilled Vegetable Plate – $7.95
Grilled zucchini, summer squash, red pepper, onions and eggplant served atop a bed of rice
Spinach Salad – $7.95
Fresh spinach, tuna, mushrooms, eggs, olives, cucumbers, tomatoes, bacon, artichoke hearts and bleu cheese
Caesar Salad – $5.50
w/Grilled or Cajun Chicken – $7.95
w/Grilled Shrimp – $9.95
Marinated Shrimp Salad – $9.95
Grilled shrimp with tomato, artichoke hearts and avocado served on a bed of mixed greens
G.O. Burger – $6.50
Our eight ounce charbroiled burger served on a Kaiser roll with cheddar cheese, onions, sautéed mushrooms and tomato
The Reuben – $6.50
Corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread
The Alex – $5.95
Turkey, herb mayonnaise, bacon, and cranberry sauce served warm on pumpernickel
Bleu Burger – $6.95
Charbroiled burger with roasted red peppers and bleu cheese

Chef Specialties
Baked Stuffed Sole – $5.95
Tender sole crowns our seafood stuffing, finished with a lobster cream sauce
Scrod Portuguese – $12.95
Native fresh scrod poached with mushrooms, tomatoes, yellow and red peppers in a seasoned clam broth
Baked Scrod – $12.95
Fresh scrod baked with seasoned bread crumbs and a lemon white wine butter
Baked Stuffed Shrimp – $18.95
Four jumbo shrimp stuffed with our seafood stuffing served atop a lobster cream sauce
Chicken Portofino – $12.95
Grilled breast of chicken served with mushrooms, tomato and artichoke hearts in a red wine demi glace
Veal Madeira – $17.95
Tender veal sauteed with Shiitake mushrooms, sundried tomatoes, and shallots in a Madeira wine demi glace
Chicken Oscar – $13.95
Chicken tenders sauteed in a lemon wine sauce served with asparagus and sweet crabmeat finished with sauce Hollandaise
Chicken Mozzarella – $13.95
Tender breast of chicken stuffed with mozzarella, prosciutto ham and roasted red peppers finished with a red pepper beurre blanc
Pan Seared Pepper Salmon – $16.95
Delicate salmon pan seared with a black peppercorn coating and served with a lemon beurre blanc
Poached Salmon – $16.95
Fresh salmon fillet poached in wine and herbs with a lemon dill sauce
Lobster and Scallop Casserole – $19.95
Sweet lobster and sea scallops baked in a lobster cream sauce and topped with seasoned bread crumbs

Five Star Favorites
Crab Cakes – $7.95
With a chive chili mayonnaise and topped with shrimp
The Onion Blossom Special – $4.95
A house specialty – a large yellow onion battered and deep fried, served with our special sauce
Smoked Seafood Plate – $6.95
Smoked salmon, mussels, bluefish and mackerel served with sour cream and dill oil
Steamed Mussels – $6.50
In a creamy herb broth or a garlic sauce over spicy crostini
Peel & Eat Shrimp 1/2 lb. $6.95 – 1 lb. $11.50
Grilled Portabella Mushroom – $8.95
With creamy herb polenta, grilled vegetables and tomato vinaigrette
Deep Fried Brie – $6.95
With an apricot dipping sauce
Grilled Shrimp – $8.95
Jumbo shrimp served with a red pepper beurre blanc
Shrimp and Scallops in Puff Pastry – $7.95
Shrimp, scallops, shiitake mushrooms, asparagus and tomatoes in a cream sauce

Pasta
Chicken Alfredo – $13.95
Fettucini tossed with chicken, broccoli, mushrooms and finished with a parmesan garlic cream sauce
Shrimp & Scallop Fettucini – $18.95
Sautéed shrimp, scallops, tomatoes and scallions in a garlic lemon butter sauce
Grilled Vegetable Fettucini – $11.95
Tossed with olive oil, garlic, grilled vegetables and gorgonzola
Penne Pomodoro – $9.95
With a light tomato basil sauce
Penne Portabella – $12.95
Chicken, portabella mushrooms, black olives, garlic, fresh and sundried tomatoes in a herb butter sauce
Linguini with Clam Sauce – $12.95
Red or white
Capellini Pesto – $15.95
Sautéed mussels and little necks served over angel hair pasta
Chef Osmani’s Penne – $14.95
Sautéed chicken, roasted red pepper, artichoke hearts, fresh basil, finished with a sharp provolone cream sauce
Ma’s Angel Hair – $12.95
Grilled chicken, eggplant, zucchini, sundried tomatoes, onion in a light tomato sauce
Seafood Fra Diavolo – $18.95
Tender sea scallops, shrimp, little necks, and mussels in a spicy marinara sauce
Linguini Napoletana – $19.95
Sweet lobster and tender veal sauteed in a brandy cream sauce over linguini

Steaks
Cooked with our special 909 Seasoning
Choice of sauce for your steaks
Whole Grain Mustard Herb Butter
Fluffy Horseradish, Three Peppercorn Creme, Cracked Black Peppercorn or 909 Sauce
Filet Mignon – $19.95
A ten ounce tenderloin grilled to order
Grilled Pork Loin – $13.95
With a bistro sauce and deep fried onions
N.Y. Sirloin – $16.95
A fourteen ounce, fully trimmed New York Strip Steak cooked to perfection
Grilled Rib Eye – $17.95
A juicy 14 ounce prime rib steak grilled
Prime Rib of Beef au Jus – Queen $15.95 King $19.95
Available Friday and Saturday Evening
Pan Seared Porkloin – $12.95
With carmelized apples and onions

Sides
Roasted Asparagus – $4.50
Grilled Zucchini – $2.90
Broccoli – $3.50
French Fried Sweet Potatoes – $2.95
Sautéed Onions – $1.50
Sautéed Mushrooms – $2.00

Please order meat by chart – not responsible for meats ordered “well done”

Extra Rare
Pork - Cold Center
Red - Cool Center
Medium
Red - Warm Center
Well
Pink - Center
Pink Gray - Center
Gray - Center